

IL FILO
DELLE
VIGNE

IO DI BAONE

Rosso Veneto

Indicazione Geografica Tipica

The product of grapes harvested from traditional local varieties that have been cultivated since the middle of the 17th century. Since 1986, Il Filò has been cultivating this variety in his ampelographic collection, it is marked by a unique sensorial richness. Matured in oak barrels produced by the best coopers, it can be considered the legacy of an ancient and precious peasant civilization.

TECHNICAL FEATURES

Wine	Red Venetian Vine of Exclusive Geographical Indication
Harvest	2013
Vine Variety	Corbina, Marzemina, Bastarda, Pataresca and Moscato Nero
Vineyard	Planted in 1986
Alcohol	13,00%
Acidity gr./l.	5,70
Ph	3,42
Ground	Calcareous of sedimentary origin and siliceous of volcanic origin
Altitude / Exposure	100-150 m.a.s.l. / south-west, south-east
Vine Training System	Guijot
Density	2500-4000 vinestocks per Ha.
Yield (per hectare)	25 HI
Production	3000 bottles
Vinification	Fermentation and maceration in glazed tanks and stainless steel tanks during 20 days
Refining for bottling	Refining in barrique barrels of 3°-4° use, then stored in steel tank and bottled without filtration and the additional refining



FEATURES

Colour	Ideal colour intensity with purplish highlights
Fragrance	Purple, morello cherry, mixed berries, strawberry
Taste	Fruity, spicy hints, extraordinary texture